

January 3

Sch. Olive F. Hutchins, 6000 haddock, 1000 cod, 1000 hake.
 Sch. Manomet, 3000 haddock, 500 cod, 5000 hake.
 Sch. Viking, 3500 haddock, 6000 hake.
 Sch. Mary E. Cooney, 10,000 haddock, 5000 hake.
 Sch. Flora J. Sears, 5000 haddock, 1000 cod.
 Sch. Emily Cooney, 8000 haddock, 500 cod, 2000 hake.
 Sch. Natalie J. Nelson, 42,000 haddock, 30,000 cod, 10,000 cusk, 1000 pollock, 600 halibut.
 Sch. Etta Mildred, 6000 haddock, 2000 cod, 2000 hake.
 Sch. Conqueror, 55,000 haddock, 15,000 cod, 2000 hake.
 Sch. Belbina P. Domingoes, 7000 haddock, 1500 cod, 4000 hake.
 Sch. Mina Swim, 3000 haddock, 1500 cod, 1500 hake.
 Sch. Elizabeth Silsbee, 50,000 haddock, 10,000 cod, 2000 hake.
 Sch. Ida S. Brooks, 8000 haddock, 1000 cod.
 Sch. Carrie F. Roberts, 4000 cod.
 Sch. Catherine D. Enos, 2500 haddock, 3000 cod, 2500 hake.
 Sch. Genesta, 6000 haddock, 1000 hake.
 Sch. Minerva, 2000 haddock, 800 cod.
 Sch. Sylvia M. Nunan, 6000 haddock, 1000 cod, 2000 hake.
 Sch. A. C. Newhall, 4100 haddock, 1000 hake.
 Sch. Hope, 3000 haddock, 1000 cod, 5000 hake.
 Sch. Queen of the Sea, 1500 haddock, 1300 cod.
 Sch. Mertis H. Perry, 3500 cod.
 Sch. Lafayette, 6000 pollock.
 Sch. Eva Avina, 1500 haddock, 3000 cod.
 Haddock, \$3 to \$2.50 per cwt.; large cod, \$3 to \$3.50; market cod, \$1.75 to \$2; pollock, \$2.50; hake, \$1.50 to \$3; cusk, \$1.75.

PACIFIC HALIBUT FISHERY

Fleet for 1907 Will Comprise Twelve Steamers.

Fish Now Frozen and Shipped in Steamers to Europe.

The year 1907 will see an added amount of activity in the Pacific fresh halibut fishery. Last year started in with six steamers, but in a short time three more were added, and as soon as a new craft now almost completed is launched, the fleet will comprise 12 big steamers, beside a number of gasoline auxiliary schooners which also prosecute this fishery.

The feature of last season was the advent in the fleet of three English steamers fitted with beam trawls for taking in their fares of halibut. There is some difference of opinion as to their success in the halibut fishery, but anyway, at present all have discarded the beam trawls, for a time at least, and are equipped with boats for catching the fish as is the rest of the fleet.

The vessels are constantly finding new grounds farther to the northward and for the first time since the fishery was started, some of the steamers have struck what can be called large fish, that is large compared to the ones usually seen that come from those waters.

Capt. Hans Joyce, who has won fame as a fish catcher in two oceans, and who was one of the pioneers in this western halibut fishery and also one of the leaders of the fleet, is having a big new steamer built, in which he will continue in the business, sailing for the Klopeck Fish Co., of Seattle.

Notwithstanding the gradual increase in the catch of Pacific halibut, year after year, the market seems to expand in proportion and the goods are readily disposed of. This year, less than 350,000 pounds of flitched halibut came here from there, so the output of fresh halibut must have been very large.

At one time 5000 pounds of fresh halibut from the east at Chicago all at once would glut the market and cause prices to tumble. Now that city thinks nothing of consignments of five cars at a time. Other markets have been built up for fresh halibut in the west, so that the cars that come from the Pacific coast to New York and Boston, laden with fresh halibut, are far from representing anywhere near the total of the great catch.

Some idea of the scope of the Pacific fresh halibut fishery may be gained from the fact that up to the north, toward Alaska, there is a fishing station where fresh halibut are landed and frozen, and in this state are shipped by steamers, fitted with refrigerating rooms, to countries in Europe. Thus the European can now have a serving of nice fresh halibut if he cares for it. The order may come a little high, perhaps, but still if he wants halibut, it is there for him.

January 4

THE YOUNGEST SKIPPER.

Capt. Raymond Taintor, 16 Years Old, Master of Sch. Pemaquid.

Winterport, a few miles down the Penobscot from Bangor, claims the youngest sea captain on the New England coast. Capt. Raymond Taintor, of the 58-ton coasting schooner Pemaquid, which plies regularly between Winterport, Portland and Boston, in winter as well as summer. The skipper of the Pemaquid passed his 16th birthday last August and received his master's license a few weeks later.

He inherited a love of the sea from a race of seafaring people, and began spending his spare time with his father, Capt. Winfield Taintor, master of the coasting schooner Emily Staples, when but 10 years old. When he was 14 he could reef and steer and read the charts, and was a full-fledged foremast hand. His father, a very capable master mariner, has taught his son carefully and thoroughly, so that the boy had no difficulty in obtaining a license.

HAD 600 BARRELS.

Burned Sch. Ralph F. Hodgdon Had Not Lost All Her Nets.

Mr. G. H. Lyons, of the Lyons Fish Co. of Eastport, Me., writing the Times regarding the loss of sch. Ralph F. Hodgdon at Bay of Islands, states that the vessel had cleared for home with between 600 and 800 barrels of salt herring on board when she was burned. He also states that she had not lost all her nets, only losing one set.

Our information regarding the craft losing all her nets in the ice and having but 200 barrels of salt herring was taken from the Bay of Islands Western Star.

January 4

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Nourmahal, Bay of Islands, N. F., 1200 bbls. salt herring.

Sch. Mary E. Cooney, shore.

Sch. Etta Mildred, shore.

Sch. Valentina, shore.

Today's Fish Market.

These prices are based on the last known sales.

Eastern "halibut" codfish, \$5.25 per cwt. for large and \$4.12 1-2 for small.

Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Splitting prices of fresh fish; Large Eastern cod, \$2.87 1-2; medium do., \$1.75; large Western, cod \$2.87 1-2; medium do., \$1.75; haddock, \$1.00; cusk, \$1.75; hake, \$1.40; pollock, 95 cts.

Salt handline Georges codfish, \$5.00 per cwt. for large, \$4.00 for medium.

Salt Trawl Georges codfish, \$5.00 for large \$3.50 for medium.

Salt hake, \$2.00.

Salt haddock, \$2.00.

Salt cusk, \$2.25.

Salt pollock, \$1.75.

Newfoundland salt herring, \$4.25 per bbl.

Boston.

Sch. Kernwood, 11,000 haddock, 3000 cod, 4000 hake, 1000 cusk.

Sch. Rose Standish, 5000 haddock, 4000 cod.

Sch. Mattakesett, 5000 haddock, 3000 cod, 1000 hake.

Sch. Flavilla, 4000 haddock, 1000 cod, 500 hake.

Sch. Galatea, 6000 haddock, 1000 cod, 1000 hake.

Sch. Helen B. Thomas, 6000 haddock, 1000 cod, 500 hake.

Sch. Walter W. Goulart, 8000 haddock, 500 cod.

Sch. Ellen F. Gleason, 5000 haddock, 1000 cod, 1000 hake.

Sch. Seaconnet, 7000 haddock, 2000 cod.

Sch. Margaret Dillon, 8000 haddock, 1000 cod, 2500 hake.

Sch. Hortense, 6000 haddock, 2000 cod, 2000 hake.

Sch. Teresa and Alice, 10,000 haddock, 2000 cod, 2000 hake.

Sch. Mary Edith, 5000 haddock, 1000 cod.

Sch. N. A. Rowe, 10,000 cod.

Sch. Rita A. Viator, 7000 haddock, 3000 hake.

Sch. Rebecca, 6000 haddock, 2000 cod, 2000 hake.

Sch. Massasoit, 2000 haddock, 1000 cod, 7000 hake.

Haddock, \$2.75 to \$2.90 per cwt.; large cod, \$3.25 to \$3.75; market cod, \$1.50 to \$1.75; hake, \$1.50 to \$3.

January 5

WOULD STILL BE THERE

But for Good Work of Towboat Potomac.

Interesting Letters from Captains at Bay of Islands

A letter received here yesterday afternoon from Bay of Islands, N. F., dated Sunday, says:

"In my last letter I told you about how the ice was broken up in the Goose and Penguin Arms, and that it remained to be seen whether or not the herring were under the

HERRING FISHERS GLAD.

Good Frost Set In at Bay of Islands Yesterday.

Seven of Fleet Sailed for Home with Full Fares.

A dispatch received here from Bay of Islands, N. F., this forenoon states that schs. Parthia, Gossip, Corsair, Priscilla Smith, Titania, Patrician and Sceptre sailed from there for this port yesterday with full loads of herring. Sch. Parthia has frozen herring and it is thought that sch. Priscilla Smith has part of a cargo of frozen.

Despatches received here yesterday from Bay of Islands brought the news that the owners here have been longing for now for some time, namely, that frost had struck in on that day, and the hearts of those who had their scaffolds full were made glad.

WITH BIG CHECKS.

Crew of Sch. Paragon Start the New Year in Shape.

Capt. William Hermon of sch. Paragon and his crew have started the new year in shape, taking checks of over \$100 each as the result of the recent trip of the vessel.

The craft arrived just after the new year came in and struck good prices all around, including a substantial raise on salt cod and a good lift on fresh cod. She weighed off 39,000 pounds of fresh halibut, beside her codfish. On the trip, the whole stock was \$3835 and on this each of the crew received as his share, \$110.60 net.

January 4

Herring News.

The fare of frozen herring of the British schooner Eva Juno has been sold to Boston parties and the craft called for there this morning. The price is reported to be \$3.50 per hundred weight.

January 5"

ice. Well, they had been hiding under the ice and were there in very large quantities.

"All of the vessels have been doing remarkably well, which, as you know, has changed the complexion of the whole situation. Skippers and agents who a week previous were going around with their lip hanging down like the tail board of an ice wagon suddenly began to wear smiles that would do you good to look at.

"It is emphatically stated by all the skippers that had the ice not been broken the third time by the Potomac, few if any herring would have been taken from the time the ice formed up to now.

"The only drawback since the arms were broken up and real fishing began is the absence of frost. Last night the ground froze hard and tonight the indications are favorable for freezing herring. I do hope that all the vessels will obtain loads and the present indications point to that direction.

"The Potomac left for Lunenburg last Thursday at 11 o'clock. She had on board a number of captains and fishermen who were taking the last passage for the season. Mr. Alexander is at Birchy Cove and is going to stay with the fleet for some time yet.

"Capt. Joseph Cusick passed away last night. You all probably know of his death. Everybody here is extremely sorry that his life has been cut short. One's feeling, in a case of this kind, cannot be expressed in words.

"Sch. Ralph. F. Hodgdon was destroyed by fire this morning at Birchy Cove. There is nothing left of her. She has gone up in smoke."

A letter to one of our large firms here from the captain who has charge of its fleet of herring vessels at Bay of Islands says:

"Things have brightened wonderfully and there are plenty of herring now, thanks to the Potomac, which broke the ice in the Arms, allowing the tide and wind to take the worst of it out to sea. Too much praise cannot be given Mr. Alexander and Capt. Hines of the Potomac for what they have done here. It would have been a sick looking lot of skippers and vessels going home with no cargoes if it was not for what these two men and the Potomac have done for us here."

January 5"

INTERESTING FIGURES.

Resume of Nova Scotia and Lunenburg 1906 Catch.

Gloucester of Nova Scotia Has Fleet of 131 Crafts.

In the Halifax Herald of Monday, Mr. A. H. Whitman has a very exhaustive and interesting resume of the fish trade of Nova Scotia for 1906 in which he says:

"The 1st of January, 1906, found the Nova Scotia and Newfoundland houses heavily stocked with dry fish bought at probably the highest average prices known in the trade. This owing to exaggerated reports of the shortness of the catch and to good demand during the autumn of 1905. The upsetting factor was the very large catch on the Labrador coast."

"Mr. Whitman says that after it became evident that the Labrador catch would reach 800,000 quintals, St. John's firms made heavy shipments in all directions, and Nova Scotia firms were forced to risk consignments at the West Indies or hold over an excessive stock into the new season.

"The final outcome was losses to St. John's exporters estimated at \$400,000, and Nova Scotia losses estimated at \$100,000, with the disadvantage of having large stocks of old cure, and more or less deteriorated fish to be worked off during July, August and September 1906, interfering to a great extent with new business."

"It might be interesting to note here that two Newfoundland houses for the first time invaded the Nova Scotia market, buying some 18,000 quintals of the Lunenburg bank catch at about 50 cents per quintal over the best Halifax offers, and are using the fish for the Oporto trade."

"The success or partial failure of the Nova Scotia bank fishery does not today rule prices to anything like the same extent as some years ago. The Labrador catch is now the ruling factor."

"The mackerel catch, while under the average, say about 20,000 barrels, was marketed at remunerative prices, only interfered with by the wretched packages used by our fish-

men. The above quantity does not include the mackerel used fresh, either for local trade or iced for Boston, which probably amounted to an additional 20,000 barrels."

Mr. V. M. Messenger of Lunenburg, C. B., in the same issue of the Herald has a very interesting resume of the extensive fisheries of Lunenburg, which is very rightfully called the Gloucester of Nova Scotia, and this, as well as the above extracts from Mr. Whitman's article, will be of much interest here. From Mr. Messenger's story we clip the following paragraphs:

"The catch of 1905 was sold at a record price which, while a great boon to the fishermen owing to their small fares, on the other hand was rather unfortunate for the dealers and the catch in Newfoundland and other places was very large.

"On the other hand the prices at the consuming markets were low and as the stocks of fish laid in at extreme prices had to be moved before the summer, shippers lost heavily on their holdings.

"During the year the Atlantic Fish Companies, the new firm, which has instituted so many reforms to the advantage of the fishermen, had got into full operation. They have acquired many fishing schooners, added a new steamer—the Atlantic—to their fleet, which is now at the Bay of Islands, engaged in the frozen herring trade, and by the manufacture of fish here given employment to many hands. The completion of their modern bait freezing plant has largely overcome the greatest obstacle to success which our fishermen meet.

"There seems to be no decrease in the quantity of the fish in Lunenburg bay, as where 20 boats made \$200 in a season formerly, it is possible for 40 boats to make twice that amount now. This rich fishing ground was fairly alive with boats, while the season was open, the bay being so packed with traps that it was almost possible to step from one to another.

"Not for many years have our shore fishermen been rewarded so well for their labors. The mackerel catch was far larger than ever and the fishermen reaped a good harvest, good prices being obtained and the catch handled by our merchants here. Then came the summer herring, and as the statistics show about 10,000 barrels were caught.

"In the Lunenburg and New Dublin districts there were 435 boats, carrying 510 men, engaged in the shore fishing. These fishermen caught 3205 quintals codfish, 873 quintals of haddock, 4355 pounds of halibut, 915 quintals pollock, 250 quintals hake, 6600 barrels herring, 5100 barrels of mackerel, 968 cases and nearly 150,000 pounds of lobsters.

"The banking fleet, comprised 131 vessels, carrying 2196 men. The total catch of this fleet for spring and summer was 115,390 quintals—a small catch.

"For the past six weeks vessels have been regularly sailing for Porto Rico, and at the present rate it will not take very long to market the whole product.

"Unlike Gloucester, most of the catch of the banking fleet is marketed dry. Gloucester fishermen sell their fish when they arrive at the home port. This in the opinion of those most familiar with the business is the only successful way to conduct the fishing business.

"Our fishermen get home in September, and do not see the color of their money until January, February or March, when the fish are sold. Something new was instituted, however, this spring by the Atlantic Fish Companies, who issued a circular letter to the captains of all the fishing vessels offering to buy the fish green. Three or four took advantage of this opportunity, among the number being the skippers of the schooners Lilla B. Hirtle of this port and Moran of La Have.

"The men received their money as soon as the fish were weighed and consequently went on the summer trip better satisfied. The crews of the schooners whose fish were hand cured did not receive payment until they came home in September.

"But we should enter upon the new year determined to develop our great industry. Look how Gloucester has prospered! They use everything connected with the fish, the head, entrails, skin, bone, etc. Why should not the same be done here?"

"Here is a grand chance for our town council to show its interest in the growth and prosperity of Lunenburg. Glue factories, box factories, and other industries connected with fishing which have made Gloucester so prosperous could just as well be operated here, and it is to be hoped that the question of developing our great industry to its fullest extent will receive the consideration it demands from the town fathers and citizens generally during the year of 1907."

January 5"

DAILY TIMES FISH BUREAU.

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Sch. Belbina P. Domingoes, shore.

Today's Fish Market.

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Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Splitting prices of fresh fish; Large Eastern cod, \$2.87 1-2; medium do., \$1.75; large Western, cod \$2.87 1-2; medium do., \$1.75; haddock, \$1.00; cusk, \$1.75; hake, \$1.40; pollock, 95 cts.

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Salt Trawl Georges codfish, \$5.00 for large \$3.50 for medium.

Salt hake, \$2.00.

Salt haddock, \$2.00.

Salt cusk, \$2.25.

Salt pollock, \$1.75.

Newfoundland salt herring, \$4.25 per bbl.

Boston.

Br. sch. Eva Jane, frozen herring.

Sch. Francis Whalen, 50,000 haddock, 10,000 cod, 9000 hake, 5000 cusk.

Sch. Lucania, 50,000 haddock, 5000 cod.

Sch. Mooween, 25,000 haddock, 21,000 cod, 10,000 hake, 2000 halibut.

Sch. Catherine G. Howard, 35,000 haddock, 5000 cod, 10,000 hake, 500 halibut.

Haddock \$2, offered; large cod, \$3.20 offered; hake, \$1.40; cusk, \$1.75.

January 7"

HERRING NOW SCARCE.

Fleet Was Favored with a Good Frost on Saturday.

Several More Vessels Are Now On the Way Home.

Telegrams from Bay of Islands, N. F., Saturday indicated that after two days of mild weather, there was frost again. Herring were from scarce to fair in different portions of the Arms.

Sch. Parthia is now on the way with a load of frozen herring and sch. Priscilla Smith, which is also on the way, is supposed to have frozen herring.

Sch. Judique is on the way home with 1200 barrels of salt herring and 100 barrels of frozen herring and sch. Madonna is also on the way with 600 barrels of salt herring and 300 barrels of frozen herring.

January 7"

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Senator, Querc Bank, 10,000 lbs. halibut.

Sch. Ella G. King, Georges, 12,000 lbs. salt cod.

Sch. Arkona, Bay of Islands, N. F., 1500 bbls. salt herring.

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Salt hake, \$2.00.

Salt haddock, \$2.00.

Salt cusk, \$2.25.

Salt pollock, \$1.75.

Newfoundland salt herring, \$4.25 per bbl.